21509 I CLAIM: 1. A method of processing meat which comprises the 2 steps of contacting bodies of meat with a treating solution; 3 agitating said bodies of meat in contact with said treatment 4 solution at a temperature of substantially 45°F to 60°F until 5 said bodies of meat are substantially dry; and recovering said 6 bodies of meat in a substantially dry state. 7 2. A method of processing meat comprising the steps of: 1 (a) contacting bodies of meat with a treating solution; 2 (b) heating said bodies of meat in contact with said 3 treating solution in an agitator to a predetermined elevated 4 temperature and maintaining said temperature substantially 5 constant while agitating said meat for a period of time 6 sufficient to distribute the treating solution in the meat; 7 (c) thereafter cooling the bodies of meat in said 8 agitator while continuing to agitate the meat; and 9 (d) recovering said bodies of meat in a substantially 10 dry state from said agitator. 11 The method defined in claim 2 wherein said bodies 1 of meat are contacted with said treating solution by injecting 2 said bodies of meat with an inject at a temperature less than 3 said elevated temperature and said agitator is a rotary paddle 4 massager or a tumbler. 5 - 17 -

21509 The method defined in claim 3 wherein said elevated 6 temperature is between substantially 45°F and 60°F, said temper-7 ature less than said elevated temperature is substantially 15° to 8 40°F below said elevated temperature and the meat is cooled by 9 15° to 40°F below said elevated temperature in step (c). 10 The method defined in claim 2 wherein said elevated 1 temperature is controlled in step (b) by measuring directly a 2 temperature of the bodies of meat in said agitator and regulating 3 4 a temperature of said agitator in response to the measured 5 temperature. 1 6. The method defined in claim 5 wherein said temperature of the bodies of meat in said agitator is measured by 2 causing said bodies of meat to contact directly a temperature 3 sensor mounted in a wall of the agitator. 4 1 The method defined in claim 5 wherein said temperature of the bodies of meat in said agitator is measured by 2 inserting a temperature measuring sensor into bodies of meat in 3 4 said agitator. The method defined in claim 2 wherein said bodies 1 2 of meat are selectively heated and cooled in said agitator by selectively passing a heated or cooled fluid through a jacket 3 thereof. - 18 -

21509 A method processing meat which comprises the steps 1 of contacting bodies of meat with a treating solution; agitating 2 said bodies of meat in contact with said treatment solution at a 3 predetermined temperature until said bodies of meat are sub-4 stantially dry while controlling said temperature within ± 2°F; 5 and recovering said bodies of meat in a substantially dry state. 6 The method defined in claim 9 wherein said 10. 1 temperature is controlled by measuring directly a temperature of 2 the bodies of meat during agitation thereof by contact of a 3 sensor with the bodies of meat, and regulating a temperature of 4

- a vessel in which said bodies of meat are agitated in response to the measured temperature.
- 11. An apparatus for processing meat which comprises: 1 a vessel for receiving bodies of meat in contact with a treating liquid and for agitating said bodies of meat to distribute said treating liquid in said bodies of meat; and means for selectively heating and cooling said vessel during the agitation of said bodies of meat therein.
- 1 12. The apparatus defined in claim 11 wherein said 2 vessel has a jacket, said means for selectively heating an cooling said vessel comprising a refrigeration unit for

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21509 circulating a cooling liquid through said jacket and a heater for 4 passing a heating liquid through said jacket. 5 The apparatus defined in claim 11, further 1 2 comprising a temperature sensor positioned for direct contact 3 with bodies of meat in said vessel and operatively connected to said means for selectively heating and cooling said vessel for 4 controlling a temperature of said vessel during the agitation of 5 said bodies of meat therein. 14. The apparatus defined in claim 13 wherein said 1 temperature sensor extends through a wall of said vessel and is 2 3 thermally insulated therefrom to respond directly to a surface temperature of bodies of meat in said vessel. 4 The apparatus defined in claim 13 wherein said 1 15. 2 temperature sensor is provided with a member capable of being 3 thrust into said vessel to pierce a body of meat therein. The apparatus defined in claim 15 wherein said 1 member has a plurality of sensing regions along a length thereof 2 for providing an average temperature of the body of meat pierced 3 4 thereby. The apparatus defined in claim 11 wherein said 1 vessel is a massager having a massaging drum formed with a 2 - 20 -

21509 temperature control jacket and a rotary paddle in said drum, said 3 means for selectively heating and cooling said vessel including 4 means for selectively circulating a heated and a cooled liquid 5 through said jacket, said apparatus further comprising 6 programming means for raising a temperature of said bodies of 7 8 meat in said massaging drum to a predetermined elevated temperature while massaging said bodies of meat with a controlled 9 10 torque of said rotary paddle. The apparatus defined in claim 17, further 1 comprising a temperature sensor positioned for direct contact 2 with bodies of meat in said massaging drum and operatively 3 connected to said means for selectively circulating said heated 4 and a cooled liquid through said jacket for controlling a 5 temperature of said massaging drum during the agitation of said 6 bodies of meat therein. 7 The apparatus defined in claim 18 wherein said 1 temperature sensor extends through a wall of said massaging drum 2 and is thermally insulated therefrom to respond directly to a 3 surface temperature of bodies of meat in said massaging drum. The apparatus defined in claim 18 wherein said 20. 1 2 temperature sensor is provided with a member capable of being thrust into an interior of said massaging drum to pierce a body 3 4 of meat therein. - 21 -